INTERESTING PAGE FOR WOMAN AND THE HOME Julia Chandler Mans

WHEN YOU ARE HUNGRY FOR HOMEMADE CAKE

Praise be, strictly fresh eggs are getting cheaper. We make this statement with fingers crossed and breathing a hope that the great American hen of the breed that lays strictly fresh eggs may live long and continue in her well doing. Some one tells you that freshlaid eggs are selling in the country at 15 and 15 cents per dozen. Straightaway you begin a calculation as to the profit your marketman makes selling such eggs to you at 24 and 25 cents. Too much, you decide, not taking into consideration his expense in handling this gressing the paper slightly. much, you decide, not taking into consideration his expense in handling this product, his rent, clerks and delivery boys' salaries, expense of horse and wagon. All this figures in the transaction of buying and selling that dozen of the salar bought.

neighbor decided to go out to the country and save the 5 cents profit. It cost her almost a dollar round trip by trolley that dropped her off at a crossonds stop, with a muddy, up-hill, down dale mile and shalf walk to the farm-house designated, to be informed that there wasn't an egg on the place. All there wasn't an egg on the place. All had been sent to the store, where they paid them 20 cents per dozen. Our neighbor might have enjoyed her walk back again, the country being really quite beautiful around her, but her fear of missing the return car and her, endeavors to keep her hat on her head and her feet on the dry places gave her scant time to observe the beauties of nature until she reached the cross-roads stop, where she saw the fast receding car going merrily on its cityward way car going merrily on its cityward way without her, leaving her a good half hour for silent meditation and contem-plation. Neighbor is one of those cheery hilosophers, and really enjoyed relating her "exertion," as Samantha would say. She declared she really had not lost abything by her trip, for she certainly had more than a dollar's worth of very is such an easy matter to distinguish a fresh egg from the stale. In its fresh-ness the shell of the egg is thick and has "bloom." like the grape or peach, that soon rubs off with handling, or dis-appears as the shell grows porous, and with long standing, an egg, like the orange or other very julcy fruits, loses

People who love good cake-that is cakes made as in ye olden days, of freshly churned butter, fresh eggs, and pure, rich milk-will find it much cheaper to make at home than buy. For 50 cents they can make a cake of the best butter and the freshest eggs, &c., that would cost them double this sum purchased of a confectioner whose goods are guaran-teed and reliable. And this is as it must be, taking everything into just considera-tion. Cake being one of the luxuries and not, fortunately, a necessity, except as an occasional treat, and to the cake lover An occasional treat, to indulge in a delicious, hoice, home-made cake now and then nd served with fresh fruits, it makes dessert sure to please almost every and the cost is no more than many desserts that are much more trouesome to make, and perhaps not as

Making Cakes with Butter.

For the inexperienced cakemaker it is well to invest in a good cook book that contains concise and explicit directions contains concise and explicit directions for the making of cakes. Instructions hased on scientific principles, which give you correct proportions of liquids and salads, which is necessary and essential in cake making. When you have mastered the rudiments you will find that one good recipe can be utilized in making a great many varieties of cakes, using the same proportions in measuring, but the same proportions in measuring the same same proportions in measuring the same proportions in measuring the same proportions are same proportions of the same pr varying liquids, flavorings, color, and

First, get all your utensils and m terials together, your cake pans ready for the batter, the materials measured, ingredients first, in the cups. Sife the flour once before measuring, and aft again with salt and baking powder. If soda is used, or cream of tariar, sift through a fine sieve. Do the same with spices, when used. Measure cevirything level, unless otherwise directed. Use fine-grained granulated cane sugar; the coarse grained makes a coarse-grained, breadlike texture not desirable in a fife

cake.

Beat the butter with a wooden slotted spoon or paddle until it is smooth and ereamy, then gradually stir in the sugar. When perfectly blended and like lee cream in texture, add the yolks of the eggs, beaten with an egg whip until they are thick and lemon-colored. When thoroughly mixed, add a little of the flour, in which you have mixed the bak-ing powder, then a little of the liquid, either milk, water, or cold coffee. Then more flour, and more liquid, until all are in. This will keep the butter from lumping, and the batter smooth. Beat the batter vigorously for five or ten minutes, then fold in the whites of the eggs, which should be beaten stiff and white, until they will keep their shape. No longer use the side of your paddle like a knife to cut through the mixture, turning the batter over gently from the bot-tom of the bowl to the top, thus mixing and blending completely without break-ing the air bubbles in the beaten whites. not beat or stir after cutting and folding in the whites.

Baking Butter Cakes. The rule is to divide the time given into

The files to during the time given into quarters. The first quarter allow it to rise without a crust forming. Second quarter the crust should form and brown delicately. Third quarter continue to brown evenly, and the fourth quarter become a beautiful light brown and leave the sides of the pan. If it shrinks too purch, the cake will be too dry. The surest test for layer and plain loaf cakes, after they shrink from sides of the pan, is to press lightly in the center with the finger. When the cake returns to shape it is done. If the impress of the finger waits to press lightly in the center with the made of the charmense and are used is to press lightly in the center with the finger. When the cake returns to shape it is done. If the impress of the finger forms the girdle and tie, the latter femilials, it is not thoroughly done in the middle. Allow it to remain at least five middle. Allow quarters. The first quarter allow it to rise without a crust forming. Second quarter the crust should form and brown minutes longer. If using a gas oven, the fective,

greating the paper slightly.

Mrs. Sherman's Welltried Cake. Take one cupful of fine granulated sugar, half cupful of butter, half cupful of sweet milk, two cupfuls pastry fidur, whites of four eggs, two teaspoonfuls baking powder, and flavor to taste. It may require half cupful more flour if the average patent flour and not prepared average patent flour and not prepare cake or pastry flour is used.

Deliente White Cake.

One and one-half cups of sugar, half cup butter, one cup cold (notice) water, two rounded cups flour (two and one-half cups when sifted), two teaspoonfuls baking powder, and whites of six eggs. Mrs. Martyn always adds a teaspoonful of fresh, sweet lard to the hatter. Ice with boiled soft icing, to which add a few chopped nuts and raisins. Miss Deurer's Angle Food Cake.

This is from Detroit's famous home-made cake baker. One cupful of whites of fresh eggs, two level teaspoonfuls cream of tartar, one and one-third cups of fine granulated sugar, one cup flour, pinch of salt, one teaspoonful vanilla, sift the sugar and put it in the end of a platter. Beat the whites of the eggs stiff and white, and place at other end of platter, with cream of tartar beaten into them. Slowly beat eggs into the had more than a dollar's worth that the farm-fresh air and a conviction that the farm-er and retail grocer were not leagued in times and the four five times after it is measured. Cut this lightly into eggs is measured. Cut this lightly into eggs and sugar. Add the vanilla last. Bake in a moderate oven.

> The Cookle Shop Current Lonf. Three-quarters of a cup of butter, two cups granulated sugar, one cup cold water, three eggs, three and one-third cups of flour, one cup currants, three rounded teaspoonfuls baking powder, a little nutmeg, and a cup of currants. Beat the eggs together. Bake an hour

> n a moderate oven. Tutti Frutti leing (Sour Cream). One cup sour cream or milk, one cup sugar (brown), one cup of chopped nuts (hickory or English walnut), and seeded raisins, mixed.

Coconnut Cream Filling.

Put into a saucepan one cup powdered sugar mixed with two tablespoons cornstarch, one tablespoon butter, two eggs colks, the grated yellow rind of half a emon, and tiny pinch of salt. Add a cup of fresh sweet milk and cook abou twenty minutes, stirring now and then.
Add, when cold, the julce of the lemon
or other flavoring preferred, and a cup
of fresh grated cocoanut.

BECOMING LINES.



Do You Feel Chilly Feverish and Ache all Over

Feel worn out—blue and tired? Don't let your cold develop into bronchitis, pneumonis or catarrh. The reliable alter-ative and tonic which has proven its value in the past 40 years is

DR. PIERCE'S Golden Medical Discovery

Restores activity to the liver and to the circulation—the blood is purified, the dignation and appetite improved and the whole body tests the invigorating force of this extract of native medicinal slants. In consequence, the heart, brain and nerves feel the afreshing influence. For over 40 years this reliable remedy has seen sold in liquid form by all medicine dealers. It can now also so obtained in tablet form in \$1.00 and 50c boxes. If your druggist bean't keep it, send \$0 one-cant atamps to R.V.Pierce, M.D. Baffalo.

The Common Sense Medical Advisor—a book of 1608 pages—answers all medical questions.

End 31a in one-cant stamps to R.V. Pierce.

PERGOLA IS PRETTY ADDITION TO HOME

Covered With Vinet and Roses It Be comes Feature of Summer

to the country place or the summer home than the vine and rose covered pergola. It makes a most livable spot, where one may enjoy the garden, cape cially when provided with built-in seats along the sides and a rustic table. A gravel path or a bit of rough flooring provides protection on damp tays for the feet, while the vines and foliage overhead form a screen from the sin. Of course, the pergola cannot be finished in a month or even a year; be missed in a month or even a year; it takes time for the vines to cover the poles or pillars, but patience and perseverance are traits necessary to the gardener, who must also possess imagination in order to succeed. The real gardener looks forward continually to "next year." ally to "next year."

ally to "next year."

The pergola may be a simple affair of cedar-poles, such as are most adaptable to rustic surroundings. Eight feet wide and 10 high are good proportions, though the measurements can be changed to suit conditions. It is well to have the poles set at least four feet deep in the ground to insure a firm foundation. If the house is of stone or cement the pergola may be of the same materials, or it may even be a formal affair of brick, such as is popular in New England, with wooden overhead New England, with wooden overhead beams. It need not be a covering for a path from one spot to another, but it may, when occasion requires, form a charming addition to the house it-self, taking the place of the old-time

The rose is not the only drapery or overing used on the pergola. It may be bowered in wistaria or used as a support for grape vines or honeysuckle or covered with swift-growing annual vines. Throughout the North such vines as ivy, clematis, and woodbine are used. The delicately-leaved jessamine, with its sweet blossoms; the Al-legheny vine, even more lacelike in foliage, and graced by bells of white; the canary vine, of yellow orchid beau unequaled for small slender If it is a more massive affair, with

If it is a more massive affair, with cement, or brick, supports, one of the clinging vines, such as the English ivy, ean be used in combination with a more quickly growing vine. The Boston ivy is more hardy than the English variety, but it loses its leaves in the fall. The Virginia creeper and the trumpet vine, with its scarlet flowers, are both beautiful and hardy, as well as of rapid growth. While waiting for the slow-growing vines to cover the pergola the seed of the gourd vine, or the moon-flower may be planted. These the moon-flower may be planted. These latter vines had best be separated from the hardy vines after the first year, as they are apt to crowd them out with their more vigorous growth.

WHAT WOMEN ARE DOING EVERYWHERE

By WINIFRED SHORT.

Miss Tarr, who acted as stenographer to President Wilson while he was Gov-ernor of New Jersey, is slated for the

Out of the twenty-one Cornell students elected to membership in the honorary so-ciety of Phi Beta Kappa, twelve were women, thus giving the women their usual lead in the race for scholastic honors.

Mrs. Ella Handy, of Medina, Ohio, has taken up the trade of paperhanging, and is making good from a financial stand-point, as her charges are much less than the mala members of her trade.

Miss Maud Kerns, who has been elected

ists, has a pig for a mascot, while Helen Dutrieu wears a pair of army gaiter that belonged to her father, who was an artii-

Of children born of parents at the age of forty-one, one-third die during the first year, while the rate of mortality among those born of parents between the ages of twenty-one to 30 is less than 8 per cent.

Both houses of the Alaska Legislature houses of the Alaska Legislature have passed a bill granting full suffrage to women. Alaska being a Territory, the ballot can be granted by an act of the Legislature and will not have to be re-ferred to the voters.

The United States Navy Department has a trained group of fifty expert needle-women in the New York Navy Nard to cut out and finish the fifty varied flags for the American battleships, amounting to some 20,000 in a year.

Mrs. Dora S. Bachman, a woman lawyer, who has been elected president of the Board of Education in Columbus, Ohio, is credited with many reforms for the protection of health of school children.

The employing of white women or girls in any factory or place of business owned or managed by Chinese or Japanese is prohibited by the provisions of a bill now

mobile and maintains a summer home in Massachusetts. She is now in Europe on a vacation trip which will last for one

The retaining of Miss Julia Lathrop as head of the Children's Bureau by President Wilson has caused much comment in Washington. Speaker of the House Clark made a personal plea for the appointment of Mrs. Robert Wickliffe, but the President refused to remove the pres-ent head of the bureau.

The New Arm Bouquets. With the advent of the new dances— the turkey trot, the tango, and high-school glide—the corsage bouquet has be-come almost an impossibility, yet the girls must have flowers to complete their costumes. Of course, no one will wear artificial flowers where there is the slightartificial flowers where there is the slight-est chance of wearing natural ones, so the up-to-date florists have cleverly sub-stituted for the coraage bouquet the flower spray or arm bouquet. They are made of sweet peas, violets, orchids, roses; in fact, most any of the season-able flowers can be used. These are tied with dainty ribbons to the arm of the wearer, and are both practical and artis-tic. It is a pretty-and novel way out of the dillemme.

CHERUBS IN ART

"Learn One Thing Every Day" No. 2. ANGEL, BY FRA BARTOLOMMEO



Several of the greatest of the Italian artists have been monks. This is not at all surprising, if one recalls the encouragement given to art by the patronage of the church from the very first. Until after the middle of the fifteenth century, books were scarce. They were a luxury that the rich only could afford. But much that nowadays would be taught by books was in those days taught the unlearned by means of the pictures with which the churches were freely decorated. The church was not slow to grasp the value of this educational agency, and we should doubtless have much less of the work of Italian artists had they not been cared for by the churches for which they were painted. And, therefore, when a gifted trother became associated with any of these monastic orders, it was usually impressed upon him that he would best serve the interests and increase the fame of his brotherhood by continuing in his vocation as artist.

The times in which Fra Bartolommeo lived were troublous once. Born in 1675, he reached young manhood just in time to take sides in the conflict that raged about the great figure of Savonarola.

Savonarola was one of the greatest lead.

The church from the very first. Until after to have continued for very long.

The struggle in which Savonarola had engaged was not a passive one. It was a truggle of greed against patriotism—a struggle of the Medici and a pope who hoped to add Florence to his temporal dengaled was not a passive one. It was a struggle of the Medici and a pope who hoped to add Florence to his temporal dengaled was not a passive one. It was a truggle of the Medici and a pope who hoped to add Florence to his temporal dengaled was not a passive one. It was a truggle of the Medici and a pope who hoped to add Florence to his temporal dengaled was not a passive one. It was a truggle of the Medici and a pope who hoped to add Florence to his temporal dengaled was not a passive one. It was a truggle of the Medici and a pope who hoped to add Florence to his temporal dengaled was not a passive

to take sides in the conflict that raged about the great figure of Savonarola. Savonarola was one of the greatest leaders, preachers, patriots, that Florence has ever seen. Savonarola preached that there ought to be a purification of the life-moral as well as civic-of the citizens. He urged them to dress more solerly-to put aside their gewgaws-to simplify and deepen their life. He asked them to bring these things-anything that might interfere with the purity of their might interfere with the purity of their might interfere with the purity of their lives—to the great square, there to make a bonfire of these vanities. Swayed by the eloquence of the speaker, Fra Bar-tolommeo brought all his studies of the human body and some of his paintings of secular subjects. He resolved to devote himself to painting religious subjects from that time forward. But not all the artists were similarly

affected by Savonarola's preaching. In-deed, close friends often disagreed about

TIPS TO BRIDE FOR PARTY GIFTS

For the bride who is pondering what manner of gifts to present her maid of of honor and bridesmaids, perhaps these

suggestions may be of value:

The little corsage bonquet pins which
come in chased silver and in gold in
several sizes and styles are among the
newest gift ideas. Many of them are

Silver card cases and vanity boxes are always in good taste as bridal gifts, and all girls like them.

financial secretary of the Central Labor Union of Trenton, N. J., enjoys the distinction of being the only woman in the United States to hold such a position.

Jeanne Harvue, daughter of the novelist, and one of the foremost female aeroplanists, has a pig for a mascot, while Helen These will make lovely gifts and a record of the day, too.
Hatpins are quite a fad as gifts now-adays. Some of the ones with seed pearl heads are especially pretty.

Three-cornered Brushes

In the shops now are being shown triangular mops and brushes which go into corners so nicely when cleaning that one wonders why they haven't been thought of before.

One teaspoonful of ammonia to a tea-cupful of water applied with a rag will cleanse silver or gold jewelry.

Every day a different human interest story will appear in The Herald. You can get a beautiful intaglio reproduction of the above picture, with five others, equally attractive, 7x9½ inches in size, with this week's "Mentor." In "The Meator" a well-known authority covers the subject of the pictures and atories of the week. Readers of The Herald and "The Mentor" will know Art, Literature, History, Science, and Travel, and own exceptage pictures. On saie at The Tahington Herald office. Price 18 cents. Write today to The Washington Herald for bookiet explaining The Associated Newspaper School plan.

ures, some of which are considered

Vegetables that have strong taste should be cooked in a great deal of

VARIOUS VEGETABLES

HINTS ON COOKING

should be cooked in a great deal of water, and the water should be changed during the cooking. The converse of this is true, too. Cook delicately flayored foods in a little water.

When cooking cabbage to be stuffed the it in a cheesecloth bag, and it will be easily removed when done without breaking.

A pinch of baking soda added to spinach, new peas, and other green vegetables improves the color of them when done without affecting their flayor.

done without affecting their flavor. A
few pods cooked with new peas will add
a dainty taste.

It is a mistake to salt eggplant and
let it stand for very long before cooking.
A very little salt and a weight to press
out the juice before frying is all that is
necessary.

An agate or even a tin pan is better to cook vegetables in than an iron one.

Tutti-Frutti Sandwiches.

Chop rather fine the following ingre-dients for the ruling: Dates, candied cherries, and canned plums, English wal-nuts and blanched almonds. Moisten with pineapple juice and spread. Cut bread in small, fanciful shapes.

One-half teaspoonful of soda put into yeast will keep it from getting sour when yeast stands longer than usual.

This Dictionary Has Never Been Offered It is wholly MODERN LATEST In This City Before World's GREATEST Authorities

THE NEW MUDERN 25 ENGLISH DICTIONARY CERTIFICATE PRESENTED BY THE WASHINGTON MERALD, APRIL 29, 1913

SIX APPRECIATION CERTIFICATES CONSTITUTE A SET

Show your andersensent of this great educational opportunity by cutting out the above Cartificate of Appreciation with five others of consecutive dates, and presenting them at this office, with the expense benus amount herein set opposite any style of Dictionary selected (which covers the items of the cost of packing, express from the factory, checking, eleck hire and other necessary EXPENSE items), and you will be presented with your choice of these three books:

****************************** The \$4.00 (Like illustrations in the announcements from day to day.) New It is the ONLY entirely NEW compilation by the world's Modern English greatest authorities from leading universities; is bound in DICTIONARYfull Limp Leather, flexible, stamped in gold on back and Illustrated sides, printed on Bible paper, with red edges and corners rounded; beautiful, strong, durable. Besides the general contents, there are maps and over 600 subjects beautifully illustrated by three-color plates, numerous subjects by monotones, 16 pages of educational charts and the latest United States Census. Present at this office SIX Consensitive Cartificates of Appreciation and the SSC

The \$3.00 It is exactly the same as the \$4.00 book, exNew as the \$4.00 book, exNew Modern English binding — which is in
DICTIONARY half leather.
Illimstrated eiges and the SIC Superson with give eiges and charts are omitted. St. Appears and charts are of the college.

Any Book by Mail, 23a Entre for Postage.

THE BUSY CORNER

Calcutta Cocoa Summer Rugs AT A LOW PRICE NEVER BEFORE KNOWN Similar to the "Algerian" or "Austrian" Rugs, but 1-2 the Price

9x12 Ft.,

7.6x10.6 \$0.98

6x9 Ft.,

3x6 Ft., \$3.48

Most every one is familiar with Cocoa Fiber Matting, used on stairs or running from doorway to curb; so durable that it is often used in public places. This is the same material; heavier quality; will stand rain or sun, making an exceptionally durable, cool covering for indoor, porch, or outdoor use. All the rugs are seamless, reversible; solid greens or tans, with borders in red, green, or tan. Those who want something different will take to these rugs in particular.

SENATOR FLOUR

Once Tried, Always Used



YOUR GROCER HAS IT



You're Invited to Enter Our

Beauty Contest

Call and have a sitting. You will be pleased with our high-Your picture will be entered in the beauty contest. Valuable prizes to winners.

The Harvey Studio, 438 7th St. N. W.

DAKF2CA FLOOR PRESERVATIVE.

F. STEWART, 1st & H Sts.

WHERE



VAN EMON'S Lincoln Park Pharmacy 13th and East Capitol Sts.

Day Phones L. 1104-3774 Night Phone L. 1125

Relief Women

Hy'ne alleviates extreme nervous-ess, general weakness, and other all-eents peculiar to the sex. Obtain at your Druggist, or Hy'ne Company, Chicago, III.



CONTAINS NO OUININE.

BUTTONS COVERED WHILE YOU WAIT

WASHINGTON BUTTON CO. 912 New York Ave. N. W. "If it's a Button, We Have It."

Brockton Sample ShoePariors

526 H STREET N. E. Newly Opened

Washington's latest and most up-to-date Sample Shoe Store has re-cently opened with the most com-plete stock of sample shoes ever on the market. Twill pay you to call

MALL'S is the Hardware Store with the complete stock and the little prices. Small'sHardware Store, 713 7th St. N.W

EXCURSIONS.

Attractive Trips

1. Old Point Comfort 2. New York By Sea 3. Boston By Sea Modern Steel Palace Steamers from Washington Daily, 6:45 p. m. Special Low Rate Week-end Tickets including accommodations at Famous

CHAMBERLIN HOTEL. City Ticket Office, 731 15th St. N. W. Woodward Building. Norfolk and Washington Steamboat Company.

STEAMER CHARLES MACALESTER FOR MOUNT VERNON Leaves Seventh Street Wharf daily, except day, at 10 a.m. and 1:55 p. m. Fare, 15c, in admission to grounds. Beautiful sail on Foto

KENSINGTON. Cars from 15th & N. Y. Ave. every quar-ter hour, pass Zoo and Country Clubs. Connect at lake for Kensington.

OCEAN STEAMSHIPS.



FROM BOSTON Cincinnati. June 7 Cincinnati. July 12 Cieveland. June 24 Cieveland. July 20 Gibraitar, Rapics, Conce 5, S. Hamburg (11,000 tons). May 20, 2 a. m.

May 20, 3 a. m.
S. S. Moltke (12,500 tons),
HAMBURG-AMERICAN LINE, 6 Broadway,
R. I., or E. F. Droop & Sons Co., 1th and 6 Staew.; Ges. W. Moss, 517 16th St., Washington, D. U.

MARYLAND RESORTS. DEER PARK HOTEL

DEER PARK, MD. Crest of the Alleghenes. Always cool and delight to. 50 acros beautiful park; golf, tennis, hewling witning pools, orchestra, and dancing. Fine drive and walks. Hotel accompandations atrictly first-class purmished cottages in dimercion. Write for hook let, DEER PARK HOTEL, MD.

ATLANTIC CITY HOTELS.

HOTEL CLARENDON